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OCT 19 2007

Appl. No. 10/806,555
Docket No. 9586L
Customer No. 27752

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A non-steeped corn blend, comprising:
 a. non-steeped non-gelatinized corn material;
 b. non-steeped pre-gelatinized corn material;
 c. calcium hydroxide; and
 d. a starch.

2. (Original) A method for making a masa-type dough, wherein said method comprises:
 a. providing the non-steeped corn blend of claim 1;
 b. providing water; and
 c. mixing the non-steeped corn blend and the water to form a dough;
 wherein said method does not include a steeping step.

3. (Original) A masa-type dough, wherein said masa-type dough is made by a method comprising:
 a. providing the non-steeped corn blend of claim 1;
 b. providing water; and
 c. mixing the non-steeped corn blend and the water to form a dough;
 wherein said method does not include a steeping step.

4. (Original) A food product, wherein said food product is made by a method comprising:
 a. providing the masa-type dough of claim 3;
 b. forming a food piece from said masa-type dough; and
 c. cooking said food piece to form a food product.

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5. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

a. providing non-steeped non-gelatinized corn material;
b. providing non-steeped pre-gelatinized corn material;
c. providing pH increasing agent;
d. providing a starch; and
e. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, and calcium hydroxide;

wherein said method does not include a steeping step.

6. (Original) A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. (Original) A food product, wherein said food product is made by a method comprising:

a. providing the masa-type dough of claim 6;
b. forming a food piece from said masa-type dough; and
c. cooking said food piece to form a food product.

8. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

a. providing non-steeped non-gelatinized corn material;
b. providing non-steeped pre-gelatinized corn material;
c. providing pH increasing agent
d. providing a starch;
e. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
f. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, calcium hydroxide, and corn masa product to form a dough;

wherein said method does not include a steeping step.

9 - 14. (Cancelled)

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